

VALENTINE'S *dinner*

FEBRUARY 14, 2019

FIRST COURSE

Shellfish Sampler

*oysters rockefeller, razor clams casino, prawn cocktail,
dungeness crab avocado salad*

SECOND COURSE

Roasted Carrot Bisque

*pulled carrots, foraged mushrooms,
pickled mustard seed*

- or -

Braised Beet Salad

*horseradish creme fraiche, sausalito watercress,
black walnuts, prosciutto di parma*

THIRD COURSE

Seared Diver Scallops

*wilted chicories, braised endive kumquats,
candied pistachio*

- or -

Grilled Hawaiian Butterfish

*braised winter greens, fruit salpicon,
mariniere consume*

FOURTH COURSE

Grass Fed Beef Tenderloin

*bone marrow crust, red wine bearnaise,
parsnip potato pave, globe carrots*

- or -

Sonoma Duck Ravioli

*duck confit, fried duck egg, bacon lardon,
wilted spigarello, parmesan froth*

FIFTH COURSE

Valrhona Chocolate Decadence Cake

tahitian vanilla pastry cream, brandied cherries

[Dinner \$125pp | Dinner + Course Wine Pairing \$175pp]